

ABSTRACT OF THE DISCLOSURE

Sub C 7

An apparatus for preparing a boned pork product includes a searing oven at a high temperature cooking station for braising and charring the boned pork product using radiant heat. The apparatus also includes a dual box, spiral steam cooker at a low temperature cooking station for cooking the boned pork product using steam to yield a fully-cooked, boned pork product. The apparatus further includes a freezer at a freezer station for freezing the fully-cooked, boned pork product. A first conveyor belt is disposed between the searing oven and the steam cooker and serves to mechanically transport the boned pork product from the high temperature cooking station to the low temperature cooking station. A second conveyor belt is disposed between the steam cooker and the freezer and serves to mechanically transport the fully-cooked, boned pork product from said low temperature cooking station to said freezer station. Together, first and second conveyor belts continuously and mechanically feed the product through the apparatus. In use, the first conveyor belt advances the boned pork product through the searing oven which braises and chars the product using radiant heat. The first conveyor belt further advances the product into the dual box, spiral steam cooker which fully cooks the product. The steam cooker advances the fully-cooked product onto the second conveyor belt which, in turn, advances the product into the freezer. The freezer chills the product for distribution purposes.